



Food Vendor Application



DeSoto Town Center Plaza & Amphitheater
211 E. Pleasant Run Road
DeSoto, TX 75115

Saturday, September 3, 2016 Noon to 9 pm

DeSoto Arts *Live!* is a new event designed to celebrate the visual and performing arts. There will be visual artists displaying and selling their work and painting on site, strolling minstrels, children's activities and a full schedule of musical entertainment, representing various genres, culminating with a special performance by the Original Lakeside Band of *Fantastic Voyage* fame. The DeSoto Arts Commission is currently accepting applications for food vendors for this event.

- The vendor fee is \$225 and includes the \$25 Temporary Food Vendor Health Permit (attached).
- All booth spaces are located outside. Participants are responsible for providing all necessary equipment including tables, chairs and shade cover.
- Please include a photo of your booth/items with application.
- Electricity is not available.
- Return completed application and money order in the amount of \$225 payable to:

City of DeSoto
211 E. Pleasant Run Road
DeSoto, TX 75115
Attn: Kathy Jones

Vendor Name: _____ Contact Name: _____

Daytime phone: _____ Alternate phone: _____

Email: _____

Description of Merchandise: _____

The undersigned vendor warrants that vendor is the sole owner of the merchandise sold at DeSoto Arts *Live!* It is understood that the City of DeSoto merely arranged for the sale of merchandise. The undersigned vendor does hereby release the City of DeSoto from any claim, action, demand or liability arising out of any conduct of any nature of the City of DeSoto or its employees. The undersigned vendor understands that **no refunds will be granted due to inclement weather, natural disaster, or cancellation after August 15, 2016.** All requests for refunds must be made in writing. The DeSoto Arts Commission reserves the right to decline any vendor deemed unsuitable for the event.

Organization Contact Signature

Date

TEMPORARY FOOD PERMIT APPLICATION

PERMIT FEES ARE \$25.00 PER EVENT.
EACH EVENT OR "STAND" REQUIRES
A SEPARATE PERMIT. PERMIT FEES
ARE NON-REFUNDABLE AND CAN
NOT EXCEED 14 DAYS.

(972) 230-9606

SPECIAL EVENT _____ DATE(S) _____

LOCATION _____

TIME OF OPERATION: FROM _____ TO _____

ORGANIZATION _____

PERSON IN CHARGE _____ PHONE _____

FOOD(S) TO BE SERVED _____

PREPARATION AND STORAGE _____

I acknowledge receipt of a copy of the Guidelines for Temporary Food Establishments and understand that failure to meet these provisions can result in citations for violations and penalties to be assessed in court. I certify that all facts stated in this application are true and correct.

APPLICANT'S SIGNATURE _____ DATE _____

APPLICANTS DL NUMBER _____ STATE _____

APPROVED BY _____ DATE _____

TEMPORARY FOOD ESTABLISHMENT GUIDELINES

A temporary food service establishment is a food establishment that operates at a fixed location for a period of not more than (14) consecutive days in conjunction with a single event or celebration. Application for temporary food service permits should be made no sooner than (30) days prior and no later than (3) days before the event. Permits shall be valid for the duration of the event or as specified on the permit. Fees shall be \$25 for each separate booth and are non-refundable. Booths operated by non-profit organizations or by those in conjunction with events must also obtain permits and comply with these regulations, but are exempt from permit fees.

All foods to be served must be approved by the Health Office in advance. Pre-packaged foods for immediate service are recommended. However, certain provisions for sanitation must be met in order for more extensive preparation to be allowed. ***HOME PREPARATION AND/OR STORAGE OF FOOD IS NOT ALLOWED.*** Failure to comply with any section of these rules may result in revocation of permit(s) and cessation of food service operations. Permits must be posted in conspicuous view.

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1. All stands must have covered area for preparing, cooking and serving foods.
 2. All stands involving extensive preparation must have an approved floor. Concrete, smooth asphalt or sealed plywood is recommended surfaces. Dirt, carpet and cardboard are not allowed.
 3. All booths and all surfaces within the booths shall be maintained in a sanitary condition at all times.
 4. No person with cuts, burns, bandaged wounds, or respiratory infection shall be allowed to work.
 5. Use of tobacco in any form is prohibited in food service and food preparation areas.
 6. All food handlers must use an effective hair restraint (hair net, ball cap, etc.).
 7. Sufficient amounts of potable water shall be provided for hand washing and the washing and sanitizing of utensils. Utensils must be washed and then sanitized in a solution of 50-100 ppm bleach water. **(one capful of bleach to one gallon of water)**
 8. Soap and paper towels must be provided. If water under pressure is not available, a separate pail of sanitizer water (50-100 ppm bleach water) shall be provided as a hand dip.
 9. Any establishment that handles or prepares unpacked foods is required to have convenient utensil washing facilities. The number, type & size of sink(s) will be determined by the operation.
 10. All condiments, including onions, relish, sauces, peppers, catsup, mustard, etc., available for customer self-service must be in single service packages or be dispensed automatically.
 11. All meat, dairy and perishable food products must be stored at 41 degrees or colder or at 140 degrees or hotter to prevent the growth of harmful bacteria. These foods, if received frozen, must be thawed in facilities no warmer than 41 degrees. Any food requiring re-heating shall be re-heated rapidly to 165 degrees before placed into hot holding devices.
 12. A metal stem thermometer (0 to 220 degrees) shall be provided and conveniently available for monitoring food temperatures.
 13. Open and unprotected displays of food are not allowed.
 14. Ice for human consumption must be stored separately from ice used to cool drink bottles, cans or cartons. All ice storage units must have open drains.
 15. Wastewater must be discarded into the sanitary sewer or into an approved holding facility that will ultimately be properly discharged.
 16. If self-service ice dispensers are not provided, a worker using a scoop with a handle to minimize contact with the ice must fill drink cups.
 17. Covered trashcans shall be provided in the food preparation and customer service areas.
 18. All food, utensils and single service articles (paper goods) must be stored at least 6 inches above the floor. Cleaning chemicals must be labeled and stored so as not to contaminate food or food related service items.